

spread



Kitchen

lebanese inspired, locally made

open wednesday - monday, 11am - 8pm
closed tuesday

dog friendly patio, dine-in take-away, delivery, catering

www.spreadkitchensonoma.com
18375 sonoma highway
707.721.1256

DIP PLATES

ONE DIP 14 | THREE DIPS 20

served with pita bread, veggies, and pickles

BEIRUTI HUMMUS (v, gf)

rancho gordo chickpeas, tahini, lemon, garlic, cumin, aleppo, sumac, olive oil

BABA GANOUSH (v, gf)

smoked eggplant, tahini, lemon, garlic, olive oil

MUHAMMARA (v, gf)

roasted red peppers, walnuts, pomegranate molasses, garlic, spices

LABNEH (gf)

thick yogurt with mint, preserved lemon, olive oil

WHIPPED FETA AND BEET DIP (gf)

Bulgarian sheep feta, roasted beets, roasted garlic, preserved lemon, olive oil, rosemary

ADD ONS:

- 4 falafels, green tahini sauce (v, gf) 6
- fried cauliflower, lemon-tahini sauce (v, gf) 7
- chicken shawarma, toum (gf) 7
- beef sirloin, tahini-yogurt sauce (gf) 9
- lamb kofta, tahini-yogurt sauce (gf) 9

MEZZE AND SIDES

WEEKLY SOUP CUP 8 | BOWL 12

ZA'ATAR FRENCH FRIES WITH TOUM (v, gf) 7

CRISPY BRUSSELS WITH LEMON TAHINI (v, gf) 10

FRIED CAULIFLOWER WITH LEMON TAHINI (v, gf) 7

3 HOUSEMADE STUFFED GRAPE LEAVES (v, gf) 6

QUINOA TABBULEH (v, gf) 7

SAFFRON RICE (v, gf) 6

PICKLED VEGGIE PLATE (v, gf) 7

MARINATED OLIVES 4

ZA'ATAR PITA CHIPS (v) 4

SMALL SCOOP OF ANY DIP (gf) 4

SALADS & DIRTY FRIES

SPRING FATTOUSH SALAD (v and gf optional) REG 16 | HALF 12

little gems, asparagus, snap peas, favas, radish, fennel, herbs, kalamata olives, lemon-pomegranate vinaigrette, pita chips

LEMONY KALE & FETA SALAD (v, gf optional) REG 16 | HALF 12

casper kale, pickled fennel, radish, garlic-lemon-za'atar vinaigrette, sheep feta, pistachios, pita chips

DIRTY FRIES (gf) 12

french fries, za'atar, feta cheese, tahini-yogurt sauce, pickled onion, herbs

VEGAN DIRTY FRIES (gf) 12

french fries, za'atar, toum, green tahini pickled onion, herbs

ADD-ONS:

- 4 falafels, green tahini sauce (v, gf) 6
- fried cauliflower, lemon-tahini sauce (v, gf) 7
- chicken shawarma, toum (gf) 7
- beef sirloin, tahini-yogurt sauce (gf) 9
- lamb kofta, tahini-yogurt sauce (gf) 9

BOWLS & WRAPS

GRAIN BOWL 18

choice of veggie or protein (see below), saffron rice, hummus, tabbouleh, pickled veggies, sauce, pita bread
substitute *gluten-free pita* +1.50

LAVASH WRAP REG 18 | SM 12

choice of veggie or protein (see below), cabbage, pickled onions, pickled cucumbers, herbs
make it "local style" with hummus and hot sauce inside +1.50
add a side: small fries, soup, or tabbouleh +6

CHOOSE ONE:

- 4 falafels, green tahini sauce (v, gf),
fried cauliflower, green-tahini sauce (v, gf),
chicken shawarma, toum (gf)
- beef sirloin, tahini-yogurt sauce (gf)
- lamb kofta, tahini-yogurt sauce (gf)

SWEETS

- homemade walnut-pistachio baklava 4
- tahini brownie (v, gf) 3.50

We make every attempt to be cautious with allergens.

However, we process nuts and wheat in our kitchen. Cross-contamination is a possibility.

COLD

ORANGE BLOSSOM LEMONADE 4

PEACH-APRICOT ICED TEA (unsweetened) 4

ARNOLD PALMER 4

VOM KOMBUCHA 7 (gl) 16 (btl)

HOT

POT OF "TEA & TRUMPETS" TEA 5

Black Teas: Organic Chai, English Breakfast

Herbal: Lemon-Ginger, Mint-Citrus

COFFEE, ESPRESSO 3.50

LATTE, CAPPUCCINO 5.00

BEER ON TAP | 7

NORTH COAST BREWING RED SEAL ALE (NITRO

HENHOUSE "CONSPIRACY THEORY" HAZY IPA

SUDWERK "PEOPLE'S PILSNER"

FARMERS 530 MEXICAN LAGER

BEER AND CIDER IN BOTTLES AND CANS | 7

RACER 5 IPA

ALLAGASH WHITE Belgian Style Wheat Beer

SCRIMSHAW Pilsner

MONTUCKY COLD SNACK Lager

GOLDEN STATE "mighty dry" CIDER

NO-ALCOHOL BEER AND CIDER | 7

RationALE Mexican Lager

RationALE Citrus Hazy IPA

BEST DAY BREWING Kolsch

GOLDEN STATE ALCOHOL REMOVED "mighty dry" CIDER

GLUTEN-FREE BEER | 7

GLUTENBERG Corn and Millet Blonde Ale

GLUTENBERG Buckwheat and Millet Red Ale

WINED BY THE GLASS AND BOTTLE

BUBBLES & ROSÉ

LUCIEN ALBRECHT CREMANT BRUT ROSÉ, D'ALSACE

bright, dry, floral and citrus notes

13 GL | 30 BTL

DOMAINE DES TOURELLES ROSÉ, LEBANON

dry, balanced, notes of strawberry, crisp minerality

Cinsault (40%), Syrah (30%), Tempranillo (30%)

12 GL | 28 BTL

WHITES

SIMONSIG CHENIN BLANC, STELLENBOSCH SO. AFRICA

crisp, dry, bright acid, notes of tropical fruit

9 GL | 22 BTL

COUNT KAROLYI GRÜNER VELTLINER, HUNGARY

bright acidity, apples and apricots

10 GL | 24 BTL

BRIGID SAUVIGNON BLANC, SOUTH AFRICA

notes of sweet pepper, passion fruit, fresh herb, low (9.5%) alcohol

13 GL | 30 BTL

2019 YACUBIAN HOBBS DRY WHITE, ARMENIA

Partnership with American winemaker Paul Hobbs and the Yacubian Family, using indigenous grapes.

honeysuckle, melon, and crisp green apple. notes of toasted almond, key lime, with a flinty minerality and a lingering finish

36 BOTTLE

DOMAINE SHADRAPA BLANC CHARDONNAY, TUNISIA

A hint of citrus and minerality, soft notes of honey and butter.

Medium bodied, balanced acidity. scrumptious, won't disappoint.

36 BOTTLE

REDS

A. BURNEL GRENACHE "VIN DE PAYS", FRANCE

red fruit, ripe raspberries, cherries, medium bodied, long finish

9 GL | 22 BTL

DEVOCIÓN CABERNET FRANC", MENDOZA, ARGENTINA

made with organic grapes, medium bodied and herbaceous, with notes of plum and blackberry. Medium acidity.

12 GL | 28 BTL

CHATEAU MUSAR JEUNE RED BLEND, LEBANON

dry, medium body and acidity, berries and red fruit

Syrah, Cinsault, Cabernet Sauvignon

16 GL | 36 BOTTLE

2018 YACUBIAN HOBBS ARENI, ARMENIA

Wine making partnership with American Paul Hobbs and the wine making Yacubian Family, using indigenous grapes. Light bodied wine with hints of morello cherry, strawberry, and baking spices

36 BOTTLE